(19) World Intellectual Property Organization International Bureau



(43) International Publication Date 1 February 2001 (01.02.2001)

PCT

(10) International Publication Number WO 01/06863 A1

(51) International Patent Classification7:

PCT/NL00/00525 (21) International Application Number:

(22) International Filing Date:

A23G 1/18

(25) Filing Language:

24 July 2000 (24.07.2000)

Dutch

(26) Publication Language:

English

(30) Priority Data:

1012691

23 July 1999 (23.07.1999) NI.

- (71) Applicant (for all designated States except US): STICHT-ING VOOR DE TECHNISCHE WETENSCHAPPEN [NL/NL]; Van Vollenhovenlaan 661, NL-3527 JP Utrecht (NL).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): VAN MALSSEN, Kees, Frederik [NL/NL]; Lepelblad 111, NL-1441 VH Purmerend (NL). VAN LANGEVELDE, Adriaan, Jan [NL/NL]; Haringvlietstraat 29, NL-1316 LC Almere (NL). SCHENK, Hendrik [NL/NL]; Parklaan 1a, NL1544 AK Zaandijk (NL). PESCHAR, René [NL/NL]; C. Drebbelstraat 24 II, NL-1097 AL Amsterdam (NL).

- (74) Agent: ALTENBURG, Bernardus, Stephanus, Franciscus; Octrooibureau Los En Stigter B.V., Weteringschans 96, NL-1017 XS Amsterdam (NL).
- (81) Designated States (national): AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA. UG, US, UZ, VN, YU, ZA, ZW.
- (84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT. BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).

Published:

With international search report.

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: METHOD FOR THE MANUFACTURE OF CHOCOLATE

(57) Abstract: The invention relates to a method for the manufacture of chocolate, wherein liquid chocolate mass is mixed with seed material, and the mixture is cooled to below the melting temperature. According to the invention the seed material mixture is used having a temperature of at least 30 °C, and which has not exceeded the critical temperature. A chocolate manufactured in this manner will exhibit less or no fat bloom during prolonged storage.